



Police and border patrolmen stand between secular and religious demonstrators yesterday at the road to Jerusalem's Ramot suburb. (Herashkovitz - ZOOM 77)

Five hurt in two major Ramot road clashes between secular, religious

By BENNY MORRIS Jerusalem Post Reporter An estimated 1,000 Ramot residents, shouting "we've had enough," yesterday lined the disputed road to their Jerusalem neighbourhood, to face rock-throwing religious zealots who for a year have attacked cars travelling on the road on the Sabbath.

Patrolmen lined the edges of the road in an effort to keep the belligerents from actual fighting, but demonstrators outflanked the police several times to pelt each other with stones.

Every Shabbat and demonstrate until these religious hooligans stop throwing stones at traffic. A police spokesman said that the Ramot demonstration was illegal and that they should not take the law into their own hands.

50 arrested, soldier badly hurt

Kiryat Arba 'settlers' battle soldiers

KIRYAT ARBA (Hm). — Encircled by a ring of flaming tires, IDF soldiers fought hand-to-hand battles with illegal settlers from Kiryat Arba before dawn on Friday, as the would-be settlers refused to vacate a site just outside the security fence of the Jewish suburb near Hebron.

Enclosed on bail, following intervention by the military governor of Judea and Samaria, Tal-Aluf Binjamin Ben-Eliizer. Before the confrontation with soldiers, Ha'ezni's son said that the settlers would respond with "passive resistance only" if the army required them to leave the site.

IDF officers tried to persuade the Kiryat Arba group to disperse peacefully, but they refused. An officer said afterwards that it was a miracle that there had been no loss of life.

Settlement appeal seen doomed

By ASHER WALLFISER Jerusalem Post Reporter The cabinet today is certain to vote down the appeal by the three Democratic Movement ministers against the recent decision of the Ministerial Defence Committee to set up two new settlements in Samaria at Beitlan "B" and Dotan.

Weizman, Brown discuss fighter-plane co-production

By WOLF BLITZER Jerusalem Post Correspondent WASHINGTON. — Secretary of Defense Harold Brown told Defense Minister Ezer Weizman the U.S. will seriously consider Israel's request for co-production rights to an advanced American warplane.

November summit in Aswan predicted

CAIRO (UPI). — The next summit between Egyptian President Anwar Sadat and Prime Minister Menachem Begin — their ninth since Sadat visited Jerusalem in November 1977 — will be held in November in Aswan, southern Egypt, the weekly magazine "Rose el-Youssef" said yesterday.

POP IN!

While cooling your heels at Ben Gurion Airport take steps to keep in touch with Israel, fifty-two times a year. How? By reading The Jerusalem Post Weekly International Edition.

Iraqi embassies called terrorist bases

By HYAM CORNEY Jerusalem Post Correspondent LONDON. — The first issue of Britain's new weekly news magazine "Now" charges that Iraqi embassies throughout the West serve as Palestinian terror bases and that Iraqi spies posing as diplomats have standing instructions to steal military secrets wherever they can — even from fellow Arab countries.

Tired Carter drops out of (10-kilometre) race

THURMONT, Maryland. — U.S. President Jimmy Carter, apparently suffering from exhaustion, dropped out of a cross-country race in rugged mountainland yesterday, moaning and looking very pale.

Army silent on Eitan's action in Litani case

Jerusalem Post Staff The army maintained an official silence last night as stories appeared throughout the world press over the weekend alleging that an IDF officer had tortured and murdered four Lebanese prisoners during the Litani Operation and that Chief of Staff Rafael Eitan had subsequently reduced the officer's prison sentence for personal reasons.

The army spokesman's office had no comment on the specifics alleged by Avnery. The only information officially released was that a soldier had been sentenced to eight years for murder in Lebanon and that the Chief of Staff had reduced the sentence to two years.

Avnery said last night that he stands behind every word of his July 23 letter to the Knesset and added that he hopes now that people will understand why he had tried to get the original judgement published despite the censorship then imposed.

It will now be perfectly clear, Avnery said, that there was never any security reason for prohibiting publication and that the Chief of Staff had used the censor as a tool to cover up murder and the reduction of the murderer's punishment.

Thousands could lose jobs Cabinet seen favouring IL10b. slash in budget

By SHLOMO MAOZ Post Economic Reporter

A clear majority is expected at today's cabinet meeting in favour of the proposal to cut about IL10b. from development budgets — a move which, if carried out, is likely to throw thousands of workers out of work.

Purpose of the proposal is to dampen down economic activity, which has driven inflation to a yearly rate of 90 per cent. But the government is not expected to decide on the proposal today because of a lack of information on the implications of such a step, and on how to prevent, as far as possible, massive unemployment from resulting.

The proposal to the full cabinet is to be presented by Finance Minister Simcha Ehrlich after Deputy Minister Yoram Aridor filed its original draft through the Ministerial Economic Committee, which decided to submit it for the consideration of the whole government.

Bank of Israel governor Arnon Gafny told The Jerusalem Post last night that the steps taken by the government so far to contain inflation are inadequate. The government must restrain its own surplus demand through cutting its deficit, which has tripled in recent months.

Labour and Social Affairs Minister Israel Katz told The Post last night that first estimates suggest that cutting the development budget would cause unemployment of "only" 8,000-9,000 workers. But this estimate is tentative and depends on 6,000 workers being absorbed by industry and another 5,000 in the Negev. Those worst hit will be women, high school graduates and professionals, he predicted.

His office does not know whether it would be possible to find alternative work for 25,000 employees, if this were indeed the number made jobless. Katz said industry also was likely to be affected by a drop in orders, making it more difficult for the sector to absorb job seekers rendered unemployed by the moves.

National Insurance Institute director-general Rafi Roter told The Post that the institute's unemployment pay reserves are full and could suffice for a long period. It is estimated that the reserves total more than IL15b. in the institute's unemployment fund, because full employment has meant the money has remained virtually untouched.

Workers would not be forced to move from the North to the South to find work if unemployed at the threat of losing unemployment pay, Roter said. Slowing down the economy is a task of national importance, Transport Minister Haim Landau told The Post last night.

Construction and Absorption Minister David Levy said that he opposed policies which produce unemployment and hurt the poor. Nonetheless, the time had come to fight inflation because what was involved was "our existence and our future" he said.

The building sector alone could employ another 10,000 workers to solve the housing problems of young couples and those eligible for aid. Bank of Israel economists, who take a different line from the bank's top echelons, say it would be a mistake to slow down economic activity, which would return it to stagnation after two years of growth.

They pointed out that this stagnation lasted for several years before the reawakening. These economists prefer a change of the employment structure which would curb domestic demand while increasing productivity and keep growth at 8-7 per cent a year. They also say it is by no means clear that productivity will slow down in the coming years as a result of recession in the West.

Meanwhile, it appears that MK Yigal Cohen-Orgad, who coordinates the Likud faction's representatives on the Knesset Finance Committee, last night called for the finance minister's resignation to prove that the government is serious in its intentions.

One of Ehrlich's advisers last night said an increase in unemployment by 0.5 per cent would relieve strains in the economy by helping a large number of firms find workers who are unobtainable today.

Costs up IL9,500 to IL17,400 in year

By SHLOMO MAOZ Post Economic Reporter The average Israeli family needed IL17,400 last month to buy what cost IL9,500 a year ago, and what cost an average IL8,000 in the year 1975-76, according to the Central Bureau of Statistics.

The figures released on Friday, showed that the breadwinner of a family of four had to earn IL23,650, while in August of last year he would have had to have earned IL12,400, to buy the same goods and services. Thus salaries should have climbed 91 per cent to maintain the standard of living established last year.

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Shostak won't aid MDA as Americans cut funds

By ALAN ELSNER Jerusalem Post Reporter

TEL AVIV. — Delegations from the U.S. and South Africa of the Friends of the Magen David Adom failed to convince Health Minister Eliezer Shostak to provide emergency funding to the faltering medical organization, it has been reported.

An executive member of MDA said the Americans also refused to provide emergency funds for MDA or resume the regular flow of money for MDA's operating budget, which they stopped last April.

Last Sunday, representatives of all MDA branches voted to close down after Rosh Hashana if emergency aid was not forthcoming by then. The source said that the failure of the Americans to squeeze a commitment out of Shostak made the possibility of this threat "much more likely."

The delegations met with MDA officials and with Shostak and Doron Eihani, chairman of the inter-ministerial committee that recently presented a report on the state of the organization. At the end of their visit on Thursday, the delegations issued a statement calling on the government to urgently fund MDA's medical services. They said they would re-evaluate their methods of contributions and finance during the changeover period until Eihani's recommendations, which they support, can be implemented.

The Eihani report called for greater governmental participation in financing MDA and recommended that policy-making be transferred from the executive committee, made up of volunteers, to the professional staff headed by the director-general. The Jerusalem Post has learned from MDA sources that one important contributory factor to the organization's present crisis — which has already led to three branches closing with several more on the verge of collapse — was the stoppage of funds from the U.S. last April. Until then, MDA received \$45,000 each month to help finance its operating expenses. Part of the

reason for the funds halt, the source said, was the adverse publicity MDA had received with officials suspected of misappropriation of funds.

However, the cutoff was also partly motivated by a "personal dispute" between Israeli and local officials in the New York office of the Friends of MDA. The Israelis claimed that the office's running expenses, which amounted to 50 per cent of funds raised, were inflated, that too many officials were employed, and that they were overpaid.

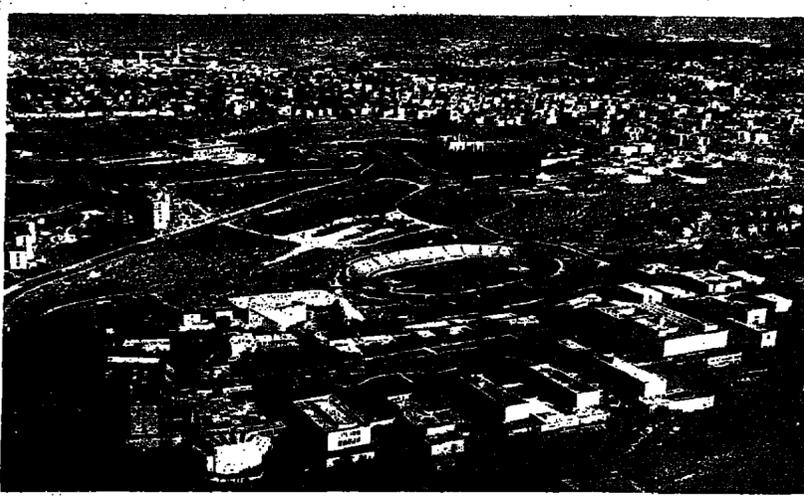
Ben Saxe, executive vice-director of Friends of MDA, who is head of the New York office, declined to be interviewed by The Post.

On August 18, after pressure had been applied from Israel, the source said, a telegram was received saying that \$80,000 instead of \$180,000 had been sent to the Health Ministry and not to MDA headquarters, as a one-time payment. The ministry passed the money on to MDA when it was received.

The source said that none of these issues had been resolved during the visit and that the monthly payments would not be renewed until the Eihani report was implemented "which could take months. I think that the U.S. contributors should know that their money is not reaching its destination," the source said.

Ya'acov Hefetz, MDA treasurer, who was at the centre of this dispute, will hand in his resignation to the MDA national council meeting tomorrow, when the national executive's collective resignation, which was made public two weeks ago, will also be formally tendered, the source said.

Meanwhile, the closure of the Ashdod branch was prevented by last-minute intervention of the municipality, which provided emergency funds to keep it going a few more days. The Holon branch is totally closed but ambulances from Tel Aviv are trying to cover the area.



Aerial view shows Givat Ram stadium to be centrally located in city, yet remote from residential neighbourhoods. Parking facilities already exist at the university and at government centre at left.

Givat Ram stadium site 'makes most sense,' gov't source says

By ABRAHAM BABNOVICH Jerusalem Post Reporter

The Hebrew University stadium at Givat Ram is the only alternative to the proposed Shuafat stadium site "that makes sense," according to a source close to the government committee studying possible stadium sites.

The Givat Ram site, one of three under examination, has become an increasing focus of attention since earth work was stopped at Shuafat last month in the wake of objections by Orthodox residents in northern Jerusalem. Its accessibility by several road arteries, the absence of adjoining residential areas, the availability of parking in the adjoining government centre, and the fact that it already exists, have made it seem to many as a logical choice for a football stadium.

The university, however, has opposed the notion. University President Avraham Harman is reported to fear the impact on the university campus if the stadium is opened to thousands of football fans every week. Harman, who is presently abroad, has declined to take a public position on the issue. In an interview before his departure, he said "the matter has never been broached to the university by any official body."

Informed sources say he is strongly opposed to the idea. However, at least one prominent member of the university board of governors has recommended that the stadium be given up to football — if the municipality builds student sports facilities on the Mount Scopus campus where the bulk of the student body will soon be concentrated. There are plans for such facilities but the university has no funds to build them.

The source close to the committee said a second alternative — Ezer Roma near Mar Elias — was too remote and costly. He did not reveal the third site under consideration. The committee has not yet reached a conclusion.

Jerusalem's Likud branch, which represents the city's ardent Betar fans, has come out in favour of the Givat Ram alternative as has Uri

Baram, Labour Party chieftain in Jerusalem. The 17,000-seat university stadium was built with government funds for celebrations marking the country's 10th anniversary in 1968. The university subsequently acquired it with money donated by an American philanthropist. Although it is periodically used for Independence Day or other ceremonies, it is virtually never used for spectator sports. A municipal official said, however, that its track and field are used almost every day by university and high school students as part of physical education programmes.

Some authorities claim the stadium is poorly built for spectator sports because the seats are too far from the field. Planners, however, have suggested the possibility of demolishing the existing stadium if need be and building a more vertical structure whose seats would be closer to the field.

The original plan for the stadium by the late architect, Yosef Klarwein, envisaged doubling its capacity by the addition of grandstands. The field was built according to "Olympic" standards, meaning that all athletic events normally held at a world olympics could be held there.

One of the objections to Givat Ram is that the public could easily look into the field from surrounding slopes without paying. A municipal planner said yesterday, however, that this could be easily solved by construction of grandstands and planting of trees.

The stadium alternatives are being examined by a committee headed by Deputy Minister Yoram Aridor. The committee was set up after Prime Minister Menachem Begin interceded at the request of his Agudat Yisrael coalition partners and called on Mayor Teddy Kollek to suspend work at Shuafat while an alternative site is sought.

The beleaguered Kollek, who had been standing virtually alone on Shuafat against intense pressure, readily accepted the way out offered by Begin. Although Kollek has warned that

he will start the bulldozers working again at Shuafat if a satisfactory alternative is not found within 90 days, it is considered highly unlikely that he will attempt to return there.

The mayor said in an interview last week that he was not opposed to Givat Ram in principle — "I'm not opposed to any site" — but that there were objective difficulties.

He questioned, for instance, whether security officials would welcome the government centre being turned into a mass parking area on Saturdays.

For years, Kollek had said publicly that the university refused permission for use of the stadium because the donor had stipulated that there be no Sabbath play. It emerged only recently that there was no such stipulation by the donor who in fact was not Orthodox. Asked why he had been shouting "shaabbas" in vain, Kollek said he had been informed of the alleged stipulation by the university. "I don't know where he got that," said a university official. The fact remains, however, that the university never bothered to refute the claim over the years.

A National Karta leader said last week that his sect would probably accept Givat Ram as a football stadium providing that games were not played on the Sabbath. The extremist group had objected to the construction of the Shuafat stadium as a "Hellenistic desecration" of the Holy City but the Givat Ram stadium was accepted as an existing fact.

As for the Shuafat site, Aguda leader Rabbi Menachem Forush said in a recent interview that he wants it to become a housing site for Orthodox. Kollek says he is determined that the site would become a green recreational complex with woods, tennis courts, swimming pools and other facilities serving the residents of the Ramat Eshkol-Ramat area.

A municipal planner suggested last week that among the facilities would be a swimming pool for the religious, with separate sections for men and women.

Alignment wants Knesset to meet

Post Knesset Reporter

The Alignment Knesset faction decided last week to request a special Knesset session during the recess, to debate "the malfunction of the government" in a variety of spheres, and its failure to do away with the Absorption Ministry.

TEL AVIV STOCK MARKET REVIEW

Selling pushes shares down as recession rumours abound

By JOSEPH MORGENSTERN Post Finance Reporter

TEL AVIV. — The share market suffered a severe setback last week as selling battered prices down to lower levels.

The selling was in no small way influenced by incessant incantations of that unpleasant sounding word — recession.

Yet, in the final session of the week there was some stabilization of prices and in some instances those issues that had fallen the most earlier in the week, cut their losses to more manageable proportions. However, the final tally showed that for every three shares which declined in price only one managed to show a gain.

As with all falling markets there is always to be found at least one winner. Last week it was Alliance that came through with an advance of just over 20 per cent. On Thursday the shares hit their high point as they

climbed 70 points to 1840.

Rarely has the problem of share liquidity been better exemplified than Thursday's jump in the price of the Alliance shares. The pre-trading tally showed that there was a sum total demand of IL100 nominal value of these shares. This minuscule demand was supplied at a 70 point higher level reflecting a gain of 4.8 per cent. The value of the turnover was IL1,540.

Among major losers were Azorim and Cial industries. Both of these companies recently unveiled excellent semi-annual profit and loss results, but they both were felled for losses of just under 18 per cent.

The foreign currency market was extremely active last Friday as the public besieged the commercial banks with orders for foreign currency. In fact, some reports said that in many branches cashiers ran out of banknotes as the demand far exceeded the supply on hand.

WALL STREET WEEK

Small gain after ups, downs

NEW YORK (AP). — Wall Street will be watching consumer spending trends closely in the next few months for some telling evidence of just how severe the recession is likely to be.

The closing stages of the year, leading up to the Christmas shopping season, are make-or-break time for many retail businesses.

By most accounts, expectations for the final quarter this year are decidedly on the modest side.

"After adjusting for inflation, retail sales have been in a steep and steady decline since the end of 1978, which is in marked contrast to the strong gains experienced by many retailers during most of the 1975-78 business expansion," Merrill Lynch, Pierce, Fenner and Smith analysts noted in their latest monthly report on retailing trends.

While investors contemplated such facts, the stock market turned in an erratic showing last week.

The Dow Jones average of 30 industrial — up on Monday, down on Tuesday, up on Wednesday, down on Thursday, and up again on Friday — emerged with a net gain of 4.95 at 879.10.

The New York Stock Exchange composite index rose .55 to 82.08, while the market value index at the American Stock Exchange climbed 3.33 to 225.92.

Big Board volume averaged 38.42 million shares a day, against 34.36 million the previous week.

NY travel agent pockets \$1.5m.

NEW YORK (AP). — A 28-year-old travel agent pocketed more than \$1.5m. in ticket sales from three airlines and then apparently flew out of the country.

The scheme, which took advantage of a built-in time lag in airline ticket-accounting procedures, was uncovered in February by the FBI.

Gold said the agent wrote himself a \$2,100 ticket from New York to Zurich, Tel Aviv, and London.

An Israel Police spokesman said yesterday they had no requests from Interpol to find Einhorn.

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ALTERNATIVE ROUTES. — Police have asked drivers not to use the coastal highway between Haifa and the Zichron Ya'acov interchange during the night until 8 a.m. every day this week, because of the transport of large loads by lorry. For the same reason, the old Tel Aviv-Haifa road between Pessidim and Caesarea (Kayit Veshayit) junctions will be impassable to normal traffic from 10 a.m. to 11.30 a.m. each morning this week.

U.S. Jews feel Blum is 'sound but unaesthetic'

By ASHER WALLFISH Post Diplomatic Reporter

Mixed signals, some positive and other negative, are reaching Jerusalem about the impression that UN Ambassador Dr. Yehuda Blum has been making on major Jewish organizations in the U.S.

Zev Furst, head of the Anti-Defamation League office in Jerusalem, said that Blum got "an extraordinarily positive reception" earlier this month when he lectured to a group of 300 ADL keynotes in New York.

However, one of the most influential Jewish organizations was said to have told officials in Jerusalem that Blum was the wrong man for the job. This criticism came after American black leaders had reportedly complained to the Israeli ambassador that the Israeli ambassador rubbed them up the wrong way in the aftermath of the Andrew Young affair. The blacks said that Blum, explaining Israel's point of view on Young's pro-PLO activities, had shown a lack of sensitivity about the nature of his audience.

"Blum talked to the black leaders as though he was lecturing to college students," this Jewish organization reported to Jerusalem. "He ap-

parently did not understand how to talk to them."

An assessment sent by another Jewish organization to officials in Jerusalem summed up Blum's performance at the Security Council as "sound in substance but unaesthetic in presentation."

A former Israeli diplomat in the U.S. told The Post: "Blum was a political choice. He was selected for the wrong reasons. He is a renowned academic personality here, but at the same time a very personality who has no previous experience with diplomatic missions or information campaigns."

Dr. Eliahu Ben-Elissar, the director-general of the Prime Minister's Office, called major American news media on Wednesday night to the Plaza Hotel in Jerusalem, where he issued a call to black Americans to remember their traditional common cause with the Jews. Ben-Elissar is said to feel that official Jerusalem should show more sensitivity about inter-community relations in the United States.

In a related development, it was learnt in Jerusalem last night that Young, the outgoing U.S. ambassador to the UN, will probably come to Israel in December at the invitation of Mayor Teddy Kollek.

Israelis sentenced in record Canada drug-smuggling case

TORONTO (AP). — At least two Israelis are among a five-man hashish smuggling ring sentenced in court here on Friday to jail terms ranging from two to 18 years.

Federal Prosecutor Michael Dambrot said in an interview he believed the 18-year sentence was the largest ever imposed in Canada for a cannabis case.

Judge Ian Cartwright said the \$3m. smuggling operation, which brought 280 kilos of hashish into Canada from India, was a "vicious and sophisticated crime executed with military precision in a cold, calculated design to reap enormous profit for these criminals at the expense of their fellow human beings."

Dov Orenstein, 37, of Toronto, who was described by the judge as a ring leader, got 18 years in prison for possession of hashish for the purpose of trafficking.

Gustav Shapiro, 48, of Toronto, termed the field commander of the ring, was sentenced to 12 years for the same offence.

Gerahon (Gary) Levin, 37, got four years in prison for drug possession and the crown is appealing his acquittal by a jury of the more serious charge of trafficking. The judge recommended that Levin be deported back to Israel. He said Levin was picking up his last drug shipment on May 25, 1978 and missed his appointment at citizenship court.

Moche Perendarn, 44, was sentenced to 2 1/2 years for possession and Haim Sabagh, 43, a fringe participant, was sentenced to the maximum reformatory sentence of two years less a day.

Sabagh was once an Israeli policeman and "his acquiescence in this crime is even more disturbing in light of his previous law enforcement responsibility in Israel," Cartwright said.

Diamond men said unruly on exports, tax reporting

By SHLOMO MAOZ Post Economic Reporter

The diamond trade reports on its business deals "as and when it pleases," claim senior officials in the Industry, Trade and Tourism Ministry. The diamond sector's reports on exports are not regarded as reliable by government officials, who also think the \$800m. credit the industry receives from the Bank of Israel is out of proportion to the reported annual exports of \$1.2b.

If the annual export figures are to be believed, officials say, then they imply that it takes about eight months to process a diamond, far more than ministry economists are prepared to believe.

But the income tax authorities adopt a tough line with diamond merchants who do not keep books, director of state revenue administration, Uriel Linn, told The Jerusalem Post.

Linn claims the diamond merchants have never been given any exemption from the requirement to keep books and that the law relates to them as it does to others.

Bank of Israel economists told The Post that after some slight freeing of the price of worked stones on the world market, there is now a recovery. Reacting to this, Israeli diamond merchants have begun building up their stocks, reversing the situation of last year when they cut back on holdings.

Bank officials also point to a rising trend to re-export unworked stones

in increasingly large quantities. This, they say, is turning at least some of the diamond polishers into diamond traders, with the bank giving them low interest loans to finance trading rather than the polishing for which the loans are intended.

Bank of Israel foreign exchange director Yosef Sarig said that diamonds are lodged with the bank and are only released against proper documents, but there is nothing to stop diamond traders from leaving them in the bank's vaults as long as they like.

Linn pointed out that failure to keep books carries in its wake a tax bite of 20 per cent rather than 10 per cent at source, the imposition of higher advance tax payments, cancellation of refunds on employer's tax and the imposition of higher tax rates than are paid by those who do keep books.

A special committee, similar to countless others established in the past, is now examining the issue of the diamond industry's failure to keep proper books. Set up by the Ministerial Economic Committee, the new body includes deputy attorney-general Yoram Bar-Sela, income tax commissioner Dov Niger and Yosef Perlmutter, controller of diamonds in the Industry, Trade and Tourism Ministry. Recommendations are due to be submitted to the Ministerial Economic Committee in a few weeks.

REPROCESSING. — The Dan region sewage processing centre has ordered IL62m. in new equipment for the Soreq garbage dump planned near Rishon LeZion.



A Happy New Year with wines brandies and liquors by CARMEL

Carmel Mizrahi again attained first place in this year's "Best Product" and "Best Buy" popular polls.

Tel Aviv University Israel Railways The public is invited to a lecture in English by Prof. Maurice van Wissen on The future of railways in the light of environmental restrictions Tuesday, September 18, 5 p.m. in Hall 120, Yad Avner, 10 Rehov Sellig, Ateka.

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Swedish socialists hope to regain power today

STOCKHOLM. — Swedes go to the polls today to pronounce judgement on their first non-socialist government in four decades. A late poll published on Thursday indicated such a close race that some 20,000 votes could decide who will govern Sweden into the 1980s.

Andy Young sells U.S. to Africa

YAOUNDE, Cameroon (AP). — Warning to a new role as salesman for America, Andrew Young told Cameroonians on Friday: "It doesn't matter what it is — we're convinced we can do it as well, if not better and cheaper, than anybody else in the world."



Black leader Jesse Jackson and the PLO observer to the UN, Zuhdi Terzi, shake hands after meeting in Washington last week. (UPI telephoto)

U.S. approved Washington trip by PLO observer

WASHINGTON. — The State Department last week confirmed that the PLO's UN observer Zuhdi Terzi had been granted permission to travel to Washington last Thursday to meet Illinois Republican Representative Paul Findley and Rev. Jesse Jackson, a black civil rights leader.

Hurricane Frederic claims at least 23 in Cuba, U.S.

MIAMI (AP). — Radio Havana reported on Friday that 13 persons had died and another 300,000 were evacuated when hurricane Frederic passed through the western part of Cuba earlier in the week.

Kennedy feels 'encouraged' by response to his candidacy

WASHINGTON (AP). — Sen. Edward Kennedy calls America's response to his potential presidential candidacy "encouraging," and says a 1980 challenge to President Jimmy Carter would not be divisive because the Democratic Party is already split.

100 jailed in India riot

NEW DELHI (AP). — At least 100 persons have been arrested in connection with a communal riot late Friday in the ancient quarter of the Indian capital in which 40 persons were injured, police said yesterday.

Neto funeral tomorrow

LISBON (UPI). — Angolan President Agostinho Neto will be buried tomorrow, on what would have been his 57th birthday, the Portuguese News Agency reported yesterday.

UN official found with stolen icons

NICOSIA (AP). — Austrian Prince Alfred Zur Lippe-Weissenfeld, employed as a top UN official here, was forced to resign and leave the island yesterday after police uncovered a cache of looted church icons and other antiquities worth millions of dollars in his Nicosia home.

UN General Assembly opens Tuesday

UNITED NATIONS (AP). — King Hussein of Jordan will be the first head of state to address the UN General Assembly at its annual session this fall, according to a provisional list of speakers.

U.S. auto giant gives the country 'shot of confidence'

DETROIT (AP). — General Motors, the largest U.S. corporation, tried to give the nation a small "shot of confidence" by agreeing to a far-reaching pension plan in a new contract with its 460,000 United Auto Workers union employees.

Rebels claim capture of Afghan area

ISLAMABAD, Pakistan (AP). — Islamic dissidents fighting President Nur Mohammed Tarakki's pro-Moscow government have captured a province and have executed 22 Communists, a report published here yesterday said.

Outspoken Peking magazine on sale

PEKING (AP). — The Chinese capital's boldest unofficial magazine, "Explorations," which suspended publication after two editors were arrested last spring, went on sale on Friday at "Democracy Wall."

Saudis windowshop for Austrian arms

VIENNA (Reuter). — Saudi Arabian Defence and Aviation Minister Prince Sultan bin Abdulaziz yesterday watched a demonstration of tanks and armoured vehicles produced by Austria's defence industry.

Afghan leader benefits from squabbling Moslem rebels

By MICHAEL FATHERS PESHAWAR, Pakistan (Reuter). — Squabbling among Moslem leaders is proving an advantage for Afghanistan's President Nur Mohammed Tarakki in dealing with the 10-month-old insurgency in his country.

Kampala releases 238 held since Amin overthrow

NAIROBI (AP). — President Godfrey Binaisa's Ugandan government yesterday released 238 army personnel, doctors and other civilians detained since former dictator Idi Amin was overthrown in April, the official Uganda Radio reported.

Thailand asking Saudi Arabian oil

TAIPEI (AP). — Nationalist Chinese Premier Sun Yun-Suan yesterday left for Saudi Arabia for a three-day visit at the invitation of the Saudi government.

Big Ben's chime misses a.m. rhyme

LONDON (AP). — Engineers hurried to Big Ben yesterday when the famous clock tower over Westminister struck a wrong chord and lost its first note. It struck dong-dong, instead of ding-dong-dong.



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HUNGARIAN Jews call it Pitscha. Polish Jews call it Galler. It is also known as Pilsa, Fianoga and Sulze, but when you boil it down, it's plain old calf's foot jelly.

Unaesthetic to the eye, it tastes much better than it looks and comes within the category of traditional Jewish delicacies. When served up on festive occasions, it is usually set over sliced hard-boiled eggs to give it a more festive appearance, but those who care more about its flavour than its eye appeal have hay leaves and black pepper corns breaking through the shimmering surface. Personally, I can't abide it on its own, but find it quite pleasant to the palate when surrounded on all sides by chopped liver.

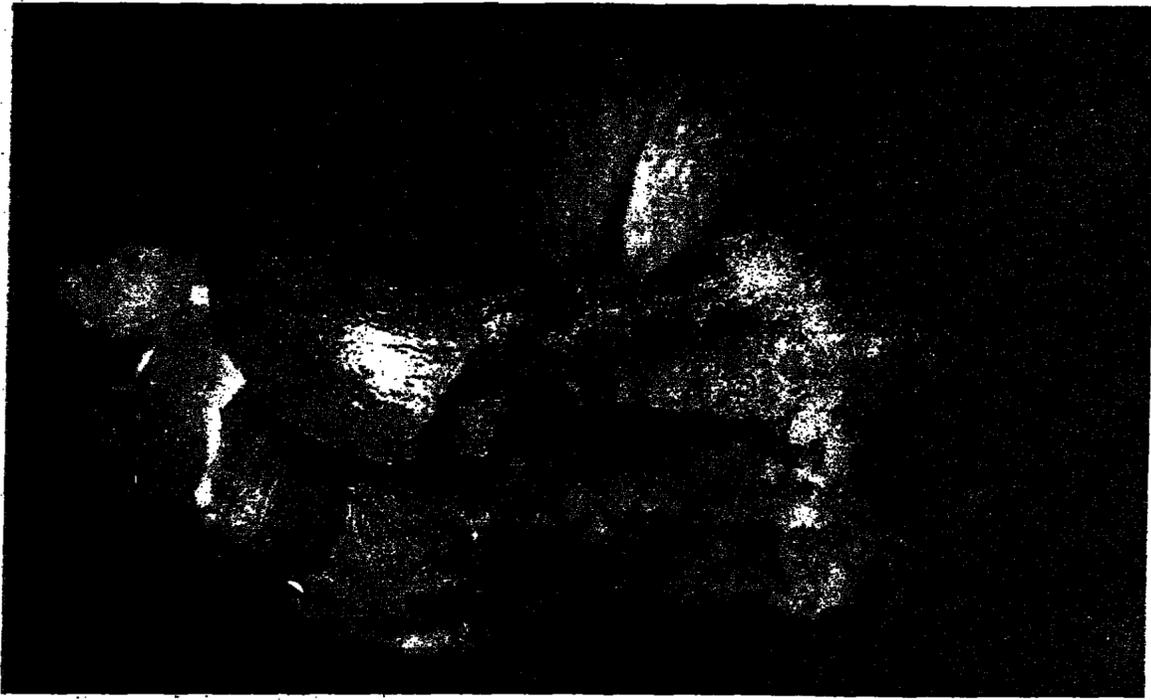
No Ashkenazi *simha* is complete without liberal servings of chopped liver, and it's almost always on the menu in traditional Jewish restaurants. Even restaurants specialising in Eastern Jewish cuisine have begun to include *kaved katzitz* (as distinct from *gehakte leber* or chopped liver) on the menu. Gourmet cooks wouldn't dream of making this dish with any basic ingredient other than goose-liver. The average Yiddish Mama is content with chicken liver, and the professional caterers who are out to make a profit by cutting their overheads, use much cheaper beef liver. The ratio of hard-boiled eggs and fried onions both influence the taste and stretch the volume. Our mothers and grandmothers used to fry the liver and onions in schmaltz, but these days, cooks often can't be bothered rendering poultry fat to schmaltz and usually make do with oil. It's simply not the same. In Israel, it's very easy to make schmaltz because most of the poultry shops sell frozen fat which defrosts quickly and has already been cleaned. The pedantic cook only has to rinse it under the tap before putting it in the pot with water, onions and spices. A kilo of frozen chicken fat will produce four large jars of schmaltz.

Gefilte fish create even more cooking controversies than chopped liver. Prepared by a Rumanian cook, they're spicy. The Russians like them sour; and in Polish and Hungarian kitchens, the sweeter the better. In Europe and Israel, carp is the most popular finned and scaled creature for both boiled and gefilte fish, but in countries where carp is rare or non-existent, gefilte fish mixtures include two or three varieties of fish such as perch, cod, pike, bream or haddock. My mother always combined perch and cod, and I never tasted carp until I was in Paris several years ago.

The gefilte fish mixture needs something to give it body so that it won't fall apart during the cooking process. Some cooks use breadcrumbs; others prefer matzo meal and there are many who would not deviate from white bread or hallah soaked in water.

In the strictest sense, gefilte fish are stuffed fish, i.e. thick slices of fish filled with a fish ball mixture. You have to be a really good cook to do this properly, which is why fish parties have replaced the genuine article. The fastest way to prepare gefilte fish, with the least likelihood of mishap, is not to make small round or oval patties, but to make large loaves which are sliced when they are cold.

Names mean a lot in Jewish traditional food. Stuffed *derma* does not have the same connotation as *kishke*; and a *crekm* *dhese* pancake or omelette in no way compares with a blintz. By the way, if you say blintz to a Hungarian Jew, it will have less meaning than *palcchenka*, which is more or less the same thing. And if you're being served *crepes* in a French kitchen, you'll immediately recognize the similarity to blintzes.



Isaiah Karlinaky

The many tastes of tradition

Greer Fay Cashman explores the mysteries of the Jewish kitchen.

Here again, there are diverse opinions on how the traditional blintz should be made. Throw a group of blintz experts into a room and you'll hear arguments about whether the batter should include regular milk, sour cream, buttermilk or no milk at all. They'll also disagree about the number of eggs and the type of flour, and whether or not the mixture should include sugar. Then they'll argue about whether the blintz sheets should be fried in butter, oil or margarine. It goes without saying that there will be differences of opinion on what kind of cheese to use and what should be added to the cheese. Whether to fold or wrap the blintzes is another matter of dispute. The best cheese blintzes I've so far eaten in Israel are prepared in the Alaska Coffee Shop in Jerusalem's Jaffa Road, but don't try them unless you have a sweet tooth.

Among the most traditional of Jewish foods

is cholent, known in Hebrew as hamin.

This slow-cooking Sabbath stew is widely enjoyed in both Ashkenazi and Sephardi communities, but the recipes are worlds apart. An Ashkenazi cholent usually comprises beef, lima beans, onions, barley, potatoes... and deliciously crisp *kishke*. Central Europeans often use *kaaha* (groats) instead of barley. In a Sephardi cholent, potatoes are omitted in favour of rice. Cholent is usually left in the oven for some 18-20 hours, and develops a more soupy consistency if left on top of the stove.

The most memorable cholent I ever had, not so much because of the taste as the atmosphere surrounding the meal, was in Cairo. Some years before the Peace Treaty, I spent a Sabbath in what was left of the poor Jewish sector of Cairo. Most of the Jews remaining in

the area were observant, but because they were so few in number, they lacked proper Jewish educational facilities. In an attempt to solve this problem, Shabbat was celebrated on a community rather than a family basis. The ladies of the congregation prepared an enormous cholent every Friday and consigned it to the synagogue stove. After services on Saturday morning, the whole congregation consumed the cholent on the synagogue premises, and the elders passed on their wisdom to the young boys while the women listened. Every once in a while, one of the boys was called on to read. This ensured silence from the women's quarters, as no mother wanted to miss out hearing her son. Everyone stayed in the synagogue till nightfall. A child was dispatched into the street to fetch some fragrant leaves for the Havdala prayer, after which the people went back to their homes.

Kugel — pudding to those who don't speak Yiddish — is another all-time Jewish favourite. Lockshen or noodle pudding is probably the most popular because it lends itself to so many varieties. Made with cheese, it is a meal on its own. The spicy version is a good accompaniment for the meat course; and if it's sweet, with raisins, dates, apples or other fruit, it is an excellent and filling dessert. If you see it on the menu in an Israeli restaurant, it will probably be listed as *pashitida*.

When I was a child, my mother made her own noodles. All the chairs in the kitchen were covered with freshly laundered sheets, and the noodle pastry was draped across the back of the chairs until it was well and truly dry. When it was almost stiff, it was placed on a flat surface, rolled and finely sliced on the diagonal. Packaged noodles and powdered chicken soup take all the joy out of traditional cooking.

People who are not completely au fait with the Jewish kitchen mistakenly believe that kneidlach are strictly synonymous with matzo balls. In actual fact, kneidlach are purely and simply dumplings. But while we're on the subject of matzo balls, there are schools of thought which dictate that they should be light and fluffy, and others which insist that they be miniature cannon balls. Although they're traditionally eaten with chicken soup, they also go down very well with beetroot borscht. I experimentally discovered that cold matzo balls dipped in soya sauce are utterly delicious.

With that oblique reference to China, we come to kreplech, which if the truth be known, are Jewish wontons sans pork. If you're making your own from scratch, the pastry is the same as that for noodles. Make enough and you can kill two birds with one stone.

In the cookie corner are *hoizenbluzen* which literally translated means blowing pants. A universal morsel in both Ashkenazi and Sephardi communities, *hoizenbluzen* known in some circles as *chrust* is deep fried dough sprinkled with powdered sugar and cinnamon. Ashkenazim cut the dough into the diamond-shaped strips with a slit in the middle. One end of the diamond is pulled through the slit before frying. The dough blows up in the hot oil — hence the name. Sephardim use longer strips of dough which they roll up like a Swiss roll. In the oil, this blossoms into a huge cabbage rose. The Sephardim, unlike the Ashkenazim, do not drain the oil from the finished product, which makes it tougher on the digestion.

A comparatively modern Jewish tradition is bagel with lox — and cream cheese too, if you don't care about calories. This is a new world contribution which has not yet caught on completely in all the countries of Jewish settlement.

Israel has also made a contribution. On my first visit here, prior to making *aliya*, I ordered a schnitzel in a Tel Aviv restaurant. After the first bite, I summoned the waitress to complain that this was definitely not what I ordered. "But you asked for schnitzel," she protested. "Yes" I agreed, "and this isn't schnitzel." She stared at me blankly, then shrugged her shoulders and turned away to attend to another customer. How was I to know that real schnitzel was almost unattainable in Israel? Since then, I've learned to live with chicken or turkey schnitzel, but every now and then, my taste buds water not for a genuine Wiener Schnitzel, but one of those huge tender Jewish schnitzels on the bone.

Maybe, someone will submit it as an entry in the Israel Cuisine Competition in September, and I'll be lucky enough to get a bite.

HAVING GROWN up in a large Oriental family, helping my Iraqi-born mother prepare these recipes, I learned the secrets of success that cook books never tell.

"If you are an experienced cook, you never have to measure spices," my mother confidently said to me. "You measure with your eyes and instincts." This was the most difficult thing to learn when cooking my mother's traditional food. She has experienced eyes and fingers for seasoning food and her dishes are always successful and delicious.

In traditional Sephardi families, food preparation is as important as the actual ritual of eating. The mixed blessing of large families puts an extra burden on the homemaker, who must prepare nourishing and tasty food daily.

Through generations of experience, dishes have evolved which due to the ease of preparation and delicious taste have become part of a culinary culture. The recipes are comprised of two-pot dishes. One dish contains cooked white rice, and the other has a protein (meat or fish or beans) cooked with fresh vegetables (which in Israel can be found all year round) and a seasoned sauce, which is served on the rice.

These recipes can be used with equal success for dinner parties and large family gatherings. They have a delicious sweet-and-sour taste or are hot and spicy. They have a definite oriental flavour, leaving you feeling full and satisfied. Guests today are as appreciative of these dishes as we were as children.

Sweet and sour stuffed vegetables For this dish you can use different vegetables. If you use cabbage, cook it for 10 minutes in hot water and cut in half. Preboil onions until soft and



pour hot water over grape leaves for five minutes. This is done in order to make the vegetables easy for stuffing and wrapping.
5 small eggplants
5 zucchini
5 large hard tomatoes
5 large onions, preboiled and separated into layers
5 green peppers
about 15-20 grape leaves soaked in hot water for five minutes
1/4 cup oil

Stuffing
1 lb. rice uncooked
1 package (200 grm.) margarine
2 tbs. tomato paste
1/2 tsp. lemon salt
1 tsp. salt
1/4 tsp. sweet paprika
1/4 tsp. hot paprika
bunch of celery leaves
3 chopped onions
head of garlic, chopped fine
2 tbs. sugar
1/2 pound ground beef

Sweet, sour and hot

Varda Avnisan learns at her mother's stove.

Photos: Nowitz

Wash and core the eggplants, zucchini, tomatoes, green peppers. Cut off and save top part. Mix well the stuffing ingredients and stuff the vegetables. Cover with the vegetable tops. Put stuffing in grape leaves and onions, and wrap them. Arrange them in the pot the following way: eggplants, zucchini, green peppers, tomatoes, onions and grape leaves. Pour oil over the vegetables. Place a heat-proof heavy plate inside the pot resting on the vegetables. Pour over the plate 4 cups of water (don't worry if part of water spills from the plate on to the vegetables). Then cover tightly with the lid. Bring to a boil on high heat, reduce heat to low and cook 45 minutes or until water evaporates.

Sweet and sour fillet
2 lb. fillet
oil for frying
2 lb. sliced onions
2 tsp. turmeric
2 tsp. sweet paprika
3 lb. tomatoes sliced



2 eggs
100 grm. chilli peppers
bunch of celery leaves
1 cup water
1 tsp. salt
2 tsp. lemon salt
1 tbs. tomato paste
4 tbs. sugar
Rinse fillet and cut in squares. Put aside. Fry onions with 1 tsp. turmeric and 1 tsp. sweet paprika until golden brown. Take a big pot. Arrange half amount of tomatoes at

the bottom of pot then add all the onions. Beat eggs, add rest of turmeric and sweet paprika. Dip fillet in egg mixture and fry until golden brown. Arrange layers of fillet over the onions then add tomatoes. Take hot chilli peppers and cut into rings. Place on top of tomatoes. Garnish with celery. Take one cup of water, mix salt, lemon salt, tomato paste and sugar and pour over celery. Bring to a boil and cook on

low heat for about 45 minutes or until most of the sauce is absorbed (taste if it needs more sugar or lemon salt). Serve on rice.

Sweet and sour meatballs with mint
Meatballs
1 lb. ground beef
2 chopped onions
1/2 tsp. salt
oil for frying
1/2 tsp. black pepper
sauce
1/2 cup oil
4 big tomatoes (cut each into 8 wedges)
bunch of mint, coarsely chopped
1/2 tsp. lemon salt
2 tbs. sugar
1/4 tsp. salt

Mix onions and black pepper. Squeeze excess juice from onions and add to the meat. Add the salt and mix well. Form small meatballs. Fry them in oil until light brown and lay aside. Put oil in a pot, add tomatoes and cook for 3 minutes. Add water and bring to a boil. Add mint, lemon salt, salt and sugar. Add half the amount of meatballs, boil five minutes then add the rest. Cook 30 minutes on high heat. Serve on rice.

Hot and spicy fish
oil for frying
head of garlic, chopped fine
1 tsp. hot paprika
1 tsp. sweet paprika
1/2 tsp. salt
3 cups water
2 tbs. tomato paste
1 lb. fish cut into squares — either fillet or whole fish

Wash fish, salt it and lay aside. Fry garlic in oil with hot and sweet paprika and salt for 3 minutes. Add 3 cups water and tomato paste. Wash fish from salt. When water boils add fish and cook 45 minutes on medium heat. Serve on rice.



THEY SAY THAT I LOOK TEN YEARS YOUNGER BAKALA (HAKE) FOR A TASTY DISH AND A YOUNGER LOOK

My exact age isn't important, but I can say that my daughter's in the Army. They say I look younger, and that surprises me because I'm not sold on exercises or slimming, nor on cosmetics or various diets. My husband says it's all due to Bakala fish. I like to prepare Bakala in many ways, all tasty and fresh, and they go down well with all the family because they're not fatty.

I know that Bakala contains all the vitamins and is low in calories. That's why, if they asked me, I would definitely recommend Atlantic's Bakala.

For me, life's much easier now that Atlantic markets Bakala schnitzel, Fillet Bakala and Bakala flakes.



THIS SHOULD have been the easiest assignment I ever had — to describe my mother's Manchester Jewish cooking in the 'Thirties.

Fried fish.
That was it. We ate fried fish twice a day five days a week and once on Friday. (Shabbat was celebrated with chicken or meat.) We ate it un-garnished, the Manchester Jewish idea of two veg being a packet of crisps. Most households, however, dispensed with such refinements and, I must admit, I myself never fancied the idea after my pal, Maty Cohen, got a packet with 17 portions of salt twisted in blue paper, and no crisps.

The fish was first-rate — plaice, cod, halibut and haddock. There are some who swear by a nice piece of halibut and, indeed, among the congratulations sent to Winston Churchill when he was honoured with the Garter in 1953 was a note from a Blackpool fishmonger attached to "the best halibut I could find." The cognoscenti, however, agree that there's nothing to beat a piece of plaice which has been well and truly "ruined" by being cooked the Manchester Jewish way — dabbled about vaguely in flour and fried in corn oil.

From time to time, the housewife, inspired by a fit of creativity, would vary the menu by substituting for the eternal fried fish a platter of chopped and fried fish or gefillte fish. In hard times the lowly herring, in all its varieties would make an appearance (the pub round our way supplied herring and black bread free to the few Jews who patronised them).

Tinned salmon, on the other hand, did not necessarily signify that a long-lost Australian cousin had remembered us in his will; salmon was cheap and satisfied a craving for "something tasty" common to all the working-class. Richard Hoggart has put it in a nutshell in his classic work, "The Uses of Literacy." After tea at the weekends, he writes, "the middens up the back had a fine top-coat of empty salmon and fruit tins."

This is a reference to those all-time favourites, tinned fruit salad (with the prized cherries) and tinned pineapple rings. Fresh fruit was oc-

asionally bought from hawkers who travelled the streets crying their wares with their cheeky gobbledegook:

*Applies a pound pears. Grapes we 'ave none,
Buy me last one and I'll give yer six —
Say anudder word and I'll 'it yer with the scales —
Applies a pound pears.*

Some of these hawkers, including old Isaac Cohen, who sold fish from a horse-and-cart (in what I have come to recognize as Chagall's style), stabled their beasts under our shul and ever since I have associated horse smells like those which used to stray up through the floorboards, with the odour of sanctity. (Later we all moved to the hall of what had been St. John's parochial school and the members would make casual references to "davening at St. John's" which I always found unsettling.)

The fine piebald dray-horses which delivered Dowd's renowned mineral waters to the neighbourhood grocery stores hardly seemed to belong to the same species as Isaac Cohen's patient old nag. They were superb beasts, so much so that Dowd's had adopted them as the firm's trade mark. This had unfortunate connotations for me, at least. I never felt comfortable looking at the Dowd's Cream Soda label while drinking the fizzy, foaming, pale-lemmon-coloured beverage (though for many years afterwards I thought a physiologist was someone who worked for Dowd's). The horses on the label are probably the reason I preferred the brown local brew, dandelion-and-burdock, the bright orange-coloured Tizer or the exotic dark-red fluid called Vimto which today is available only in Manchester or the Gulf States.

They didn't look remotely as if they could have been produced by a cart-horse.

In those days, shopping was carried out mostly by small boys who were sent off to the corner grocery with a list and a request to put it on the bill "and me muvver'll pay on Friday." A frequent rejoinder to this optimistic overture

was, "You go home and tell yer muvver that the tick department is closed for repairs."

The Jewish groceries were well worth a visit, however, if only for their superb sights and smells — the great red cast-iron wheel on the coffee-grinder, the barrels of herring, the glass-topped boxes of biscuits, the sacks of sugar, beans and peas, the pungent bundles of firewood and cans of lamp-oil. Oddly enough, I never connected the obligatory biscuit display with real, edible confectionery. I thought that all biscuits were broken biscuits, the sort we invariably bought since they were considerably cheaper, and I further confused matters by regularly asking for Typhoid tea, desecrated coconut and, on one unforgettable shameful occasion, a breast bed.

We were never sent to the butcher. The negotiations there took on the aspect of summit meetings and had to be handled by the muffers themselves who were formidable enough and desperate enough to demand the best cuts available and then settle down to haggling over the credit terms. Eventually, the meat (whether brisket, pickle meat, the mysteriously-termed bola, saveloy or the world's worst wurst) would be carried home in triumph and consumed with lashings of piccalilli, HP sauce or pickled onions and, occasionally, chips. Now there are chips and chips. I'm not referring to your effete, dainty southern twig (*pomme paille, pomme allumette*) but the no-nonsense northern 14mm square monolith (*pomme point neuf*) — the basic ingredient of the chip butty. Eaten sideways it produces the characteristic wide smile of your Manchester man — known by its detractors as the gormless look.

The feast of Succot would see Manchester's Jews huddled in their desert tabernacles, lashed by the rain and buffeted by the wind but comforted by the knowledge that the finest dish in the world was about to be served — kreplach in chicken soup. For days before, the paper-thin sheets of dough would be hung over chairbacks and spread over tables, waiting for the meat filling to be prepared. Then the dough would be



Crisps with everything

Alex Beryne savours his mother's cooking.

fashioned into triangular envelopes and stuffed with the meat before being placed in the soup. Anybody who thinks this is the same dish as ravioli deserves the Epinoza treatment — excommunication.

Sticky, beetroot-based *cimgemachs*, together with *ingber*, a ginger-dish, enhanced the Pessah table, while on Shabbat and on the other festivals, the housewives would produce the rather gritty *kuchel*, a sort of cross between a cake and a biscuit. Not only on Pessah, but the whole year round, *Rakusen's matzo*, the packet bearing a reassuring picture of the founder of the firm as well as a

specimen of his signature, would be consumed as frequently as bread, if not more so.

Bagels and *plätzels* (round flat buns with dimples) were reserved as a special treat for Sunday mornings when they would be served with coffee, the only time we drank it. The bagel, needless to say, was a real bagel — a thing of beauty and a joy for ever — and bore no resemblance to the dreadfully deformed parody which Israelis have to put up with. On the other hand, we took them seriously, not like the uninitiated Americans with their frivolous Co-existence Bagel Shops ("Kent is to Hegel as hole is to bagel") and

Johann Sebastian Bagel restaurants. Half way through the decade, things had become very grim indeed. Seventy years earlier, Ruskin had asked in *Sesame and Lilies*, "Which of us is to do the hard and dirty work for the rest and for what pay? Who is to do the pleasant and clean work and for what pay?" He could never have contemplated a situation where there was no work at all available for one-third of the breadwinners, and no pay apart from a totally inadequate dole.

In no time at all we had adjusted to going without Vimto and Tizer and learned to rely on the kitchen tap or the granite drinking fountains; their cast-iron cups attached by chains dispensed cool Corporation pop — fresh water. It was only rarely we could buy Wales Ice Cream from the "Stop Me and Buy One" man, but we soon learned to swipe ice from the loading bays of the Lancashire Hygiene Dairies.

Kids are nearly always hungry at the best of times. We were hungrier than most and I don't think that the school would have dared to feature an egg-and-spoon race on sports day — the eggs would never have made it to the finishing line. The playground was forever telling food jokes ("Did you hear about the man who stole some rhubarb? He was put into custard.") and the all-consuming interest in food was reflected, too, in the mangled versions of school hymns which were common currency.

"Most highly favoured lady" became "most highly flavoured gravy" and the Maypole Dairy chain must have been delighted with the free advertising they got at Christmas when all the kids sang "Oh, come all ye faithful/Butter from the Maypole." An unrequited lover could not have serenaded his duenna with more feeling than Manchester kids singing:

*There is a happy land, far, far away
Where they have bread and jam
Twice a day
Oh, how the angels yell
When they hear the dinner bell
There is a happy land, far, far away
Even among the grown-ups, a sort*

of black humour about food slowly evolved. One classmate has a widow telling her neighbour the details of her husband's passing.

"I went off to the allotment to get a cabbage for dinner. 'E were gone a 'idw while and I thought 'e'd gone to 'pub. Then a bobble came and told me 'e'd dropped dead inside 't allotment."

"Eee, Mrs. Ramsbottom," the neighbour said. "You must've 'ad a shock. What did you do?"
"Do? Well, I opened a tin of peas."
The worst-hit cases among us suffered from rickets, and no wonder. A woman once threw some light on the vitamin-deficient diet of the poor when she told Wilfred Fickles she had once worked in a luvly house belonging to very rich people. "You can tell how wealthy they were," she confided. "They even had fruit on the sideboard when no one was poorly."

Hollow chests, domed foreheads and bow-legs were so common that some weird things happened during football matches, stunned players dodging through the bow-legs of bigger boys. Others were not only under-sized, but dressed in hand-me-down clothes which were much too big for them and, it was rumoured, that if they fell down, when they got up again they'd find their breeches were back to front, so that the poor buggers didn't know whether they were coming or going.

Our salvation lay in the Manchester Jewish Soup Kitchens at Exchange Street, which I only recently discovered was funded by Marks and Spencers. Once inside the door, with its stone super-scription "Philanthropic Hall," we joined the good-natured queue.

I chose the soup, a thick concoction of potatoes, meat and barley served in a can together with practically half a loaf of bread. The mushroomers were certainly not timed, in fact there were no mushrooms at all.

My companion, too, selected the soup. In fact everybody selected the soup or went hungry. Some kids became so used to eating with a spoon that, in later life, they became quite pockmarked after using the unaccustomed fork.

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The modern half-liter cup.

Holiday Fare

Recipes from readers

YOUR HOLIDAY cooking suggestions ranged from "Noodle Koogle" to "Garlic Fish." Whatever they were, they sounded delicious — and almost a pity to keep solely for *lagim*.

Mrs. Florence Siegel of Herzliya writes of her "Noodle Koogle" that "my family and friends love this dish — and I love the ease of preparation and the minimum of cleaning up. By decreasing the sugar, it can be used as a main dish or part of the main course. As it is, it can be served with coffee for dessert."

Noodle Koogle
2 cups medium noodles (uncooked)
2 eggs
¼ cup sugar
250 gms. cottage or pot cheese
½ tsp salt
1 container sour cream
1 tsp vanilla
¼ stick butter or margarine
cinnamon and sugar mixture

Beat eggs, add everything except the last two ingredients and mix thoroughly. Pour into a buttered 9 x 9 baking pan. Sprinkle sugar-cinnamon mix on top and dot with butter. Bake at 350°F or 180°C for ¼ hour. Serves 4.

This is not for weightwatchers, says Haifaite Francie Saposnik of her Great Aunt Sophie's Butter Cookies. In Vienna, she writes, they always used pure butter, but she makes them with milk margarine "and they are delicious."

Butter Cookies
1 cup sugar
1 package milk margarine (Gold Band)
2½ cups plain flour
1 tsp vanilla essence
100 gms. shredded coconut
peel of 2 oranges, finely grated
optional: 1 tsp. powdered sugar, or vanilla sugar.

Cream together margarine and sugar; add vanilla essence and orange peel, coconut and flour. Cool this fairly stiff dough, form into little balls and flatten slightly, or shape into half-moons. Place on slightly greased and floured baking tray in a hot oven for 12 to 15 minutes, until they are pale gold. Do not allow to burn. You can then roll the cookies, still warm, in powdered sugar. When cold, they keep well in an airtight container.

Garlic Fish
2 carp, without heads, cut in very thin slices
1 cup oil
1 head of garlic, crushed
1 tsp. marjoram
Paprika, sweet and sharp to taste
white pepper to taste

The night before, mix all ingredients together, and soak fish slices in the mixture. Cover with plate and weight down the plate.

On the day: Grate coarsely 1½ kilo of carrots, place on a cookie sheet, and put the fish on top. Bake in a medium oven for one hour. Can be served hot or cold.

Mrs. Dubinsky's Money Cake. Sift together, several times: 5½ cups flour, ¼ tsp cloves

¼ tsp allspice
1 tsp baking soda
2 tsp baking powder.

Put aside.
In a bowl, mix well:
8 egg yolks
2 cups strong coffee
¼ cup oil
1½ cups honey
2 tsp brandy

In a second bowl, beat:
8 egg whites
pinch of salt
and add slowly 2 cups of sugar.

Then add the first mixture and then the sifted ingredients, slowly. Have ready a pan lined with oiled parchment paper, and fill with cake mixture. Bake for about 1½ hours on a medium oven, or until the cake springs back when touched.



Onion cookies
¼ kilo flour
pinch of salt
150 gms. oil
1 package baking powder
¼ cup onion, coarsely grated
¼ cup poppy seeds, ground
a little water.



Mix all together and make a soft dough. Roll out about ¼ inch thick and cut into small circles. Bake for 15 minutes in a hot oven, until lightly browned on top. Cool.

Marilyn Wechsler of Holon suggests a new twist for an old favourite: **Derma Stuffing** for chicken or turkey.

1 cup flour
1 cup oatmeal
½ cup oil
2 tsp salt
1 tsp paprika
2 large onions, grated.

Mix all ingredients together and stuff into chicken before roasting. For a turkey, double the recipe, but be careful not to use too much oil.

Margalit Galil of Tel Aviv, sent us two interesting recipes which, however, we cannot use as they come straight from a cookbook. However, she mentions in her letter a delicious sweet-sour bean dish with mixed onions, from her native Czechoslovakia.

The cooked beans are seasoned to taste with vinegar and sugar and served, hot or cold, with the fried onions on top. The dish is a little heavy, she admits, but she adds that it goes down quite easily if you drink enough Pilsner beer with it.

Thanks to all of you who sent in recipes. The writers of those we've published will be receiving copies of Dry Bones posters. (Do remember to include your address in your letters, please.) Next month, our Today: Food will be all about Chinese Cookery, and your favourite dishes are requested, by October 1. Send recipe requests to Haim Shapira, Food Editor, The Jerusalem Post, P.O.B. 51, Jerusalem.

דוכמן הנחל

Ready-to-eat food makes its mark

WHAT THE Colonel did for chickens in Kentucky, Milosan now does for them in Israel — with one difference: It not only fries them but cooks, cans and processes them into a variety of soups, ready-to-eat dishes and gravies. The "MIL" lines of canned and frozen poultry foods have become this year's novelty.

Milosan is the youngest off-spring of the Miluot family, the concern founded some 20 years ago and owned by 26 kibbutzim in the Galilee. It does practically everything for the kibbutzim, from processing cotton seeds to packing and exporting their fruits and vegetables. Milosan came to life as production grew in the corporation's chicken slaughterhouse, and a new outlet was needed for the processed meat.

The Milosan venture was considered daring by experts, as few people believed there was enough demand in the country for frozen, ready-to-eat food. The feeling was that it would be a lost cause against homemade food. That "Jewish mother" claim that "nothing-is-good-enough-for-my-family-but-what-I-prepare-with-my-own-hands" had kept the Israeli processed food market on a slow burn.

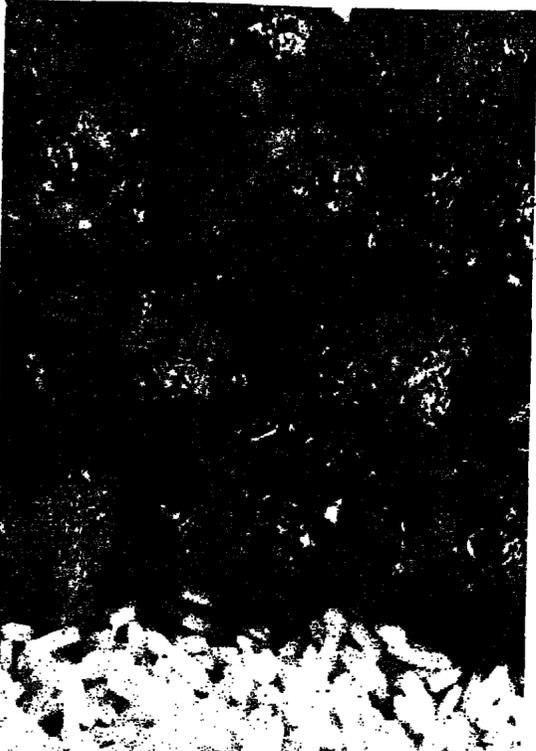
However, Milosan is apparently doing the job. The company started operating a little over a year ago and has already doubled production: from 1,800 tons in 1978, it passed the 2,000 tons mark in June, and it expects 1979 production to reach over 4,000 tons. Exporting has so far been low, as competition abroad has proved hard to beat.

"Take the U.S. for instance. Food manufacturers can get all the raw material they'll ever need at much cheaper prices than us. They have simply no reason to shop abroad. So we have turned to Europe — England, Holland, Belgium, and others, with greater success," explained managing director Arye Benai.

And what has Milosan brought to the traditional Jewish kitchen? It has two kinds of production lines: canned and frozen food. "MIL" brand cans range from 100 grams to 10kg sizes and offer cold chicken and turkey meat for salads, soups, spreads and a variety of ready-to-eat meals which include some national dishes such as American chicken and corn, the Mexican chili con carne, and the Hungarian chicken paprikash.

The company's greatest pride is that it has managed to keep away

Mary Hirschfeld visits the Milosan venture.



from artificial colouring and flavours, as well as preservatives. Thus, it can claim to manufacture real "homemade" taste food. "Instead of using chemicals, we have turned to a new technique in food processing," chief technologist Dr. Arlette Cohen said. "We put the food through an instant and very strong temperature change — freezing or boiling — and then we have the package sealed. This is enough to keep it absolutely sterile for at least the same period of time other canned

foods have achieved." An additional result of such a technique is that cans come out spotlessly clean. Milosan used this to suggest to large customers a "new way of cooking": Heat the food and serve it directly from the can, and forget about pots and pans. It's quicker, cleaner and it takes a minimum of personnel to keep things going. Milosan's bright dining hall is a good example of how the system works. Some 240 workers receive

two meals a day, five days a week with four women doing all the kitchen work and serving. The food is hot and tasty and so far, the chef has got no complaints.

Ready-to-eat food can be a very convenient answer to a number of "problematic" situations, like unexpected guests, an especially hungry husband or picnic. Still, Milosan's products have not yet found their way to many housewives' hearts. "I think it's a problem of culture," held Meir, manager of one of Haifa's supermarkets. "The frozen, ready meals are too new, people mistrust them a bit. The average housewife would rather go for something she already knows."

Others feel that price is the big handicap. Milosan is well aware that although the recommended price for a half-kilo can of chicken soup is IL7.40, the item sells for almost double price in many supermarkets. Turkey goulash with sauerkraut, which also comes in a half-kilo can, is sold in many places at IL7.00, despite the recommended price of IL2.10. With frozen food packages, the case is even worse. Prices can change from one street corner to another, and Milosan recognizes there is simply no way they can keep an eye on everybody.

A young mother had this to say: "The food tastes good, the variety is encouraging, but the portions are just too small," according to Michal, mother of two. "One regular package is not enough to satisfy an adult's appetite — and they are just a bit too expensive for somebody to pick up as much as she fancies in the supermarket."

Still, Milosan is marching onward, weighing every step carefully. Market researches are carried on before every new item is launched, and the company checks the public's reaction to each new package design.

There is another target they are aiming at, explained Milosan's Dr. Cohen: "People frown at canned food, because they are used to consider it as 'class B' food. To tell the truth, they were right because canned food always tasted peculiar, and could never pass for home-made. We want to change this. Our food tastes as good as anyone could want. Life has become so very demanding for working mothers and housewives, that we feel they should be entitled to easier and shorter hours in the kitchen."

RELAXING with a long, cool drink, especially in the company of good friends, is one of the most pleasurable aspects of a mild Israeli autumn, although inflationary trends tend to make even a cool drink a luxury, unless one confines oneself to water.

Some hotels are charging the outrageous price of IL30 for a small bottle of Coca Cola, and milk shakes fluctuate at between IL20 and IL40. Anything with alcohol obviously costs more. For some reason, iced coffee (without ice cream) is more expensive than hot coffee. Admittedly a glass holds more than a cup, but considering that iced coffee is usually prepared in bulk and that most of the contents are water, there is no basis for a price difference of IL10 and more.

Still within the budget are the sugar-sweet fruit drinks available at quick service bars. For IL4 one can get a small glass of grape juice or lemon juice. At least one kiosk of this kind in Jerusalem's King George Street does not use artificial additives. I've been there on more than one occasion while the proprietor has put the grapes through the blender.

In Tel Aviv, freshly prepared fruit drinks are the rage, particularly along Dizengoff or Ben Gurion. You can have a choice of mixed or individual fruits liquified before your eyes. A drop of milk to change the flavour also inflates the price.

Speaking of tea, Wisotsky has concocted a series of recipes to give an extra tang to iced tea. These include inter alia, several tea cocktails and punches. They are easy to prepare, and in most cases, fairly economical.

Here are two examples to whet your palate:

Tea cocktail (serves 10)

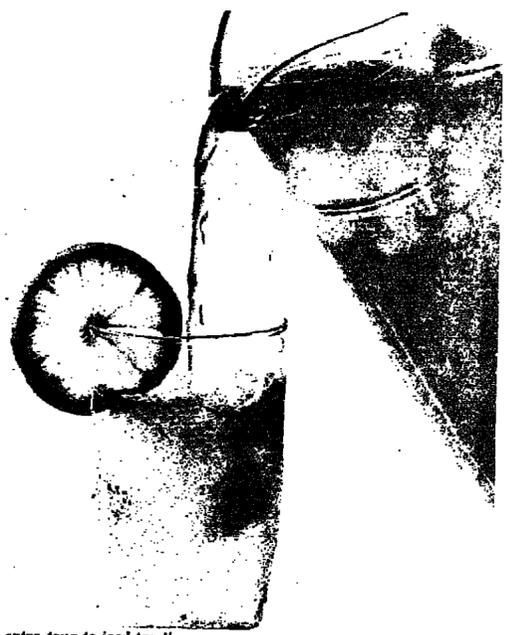
Ingredients:
6 cups of cooled tea
3 cups of grape juice, orange juice, plum juice or lemon juice
Sugar or syrup according to taste
Assortment of dry or fresh fruit segments
Crushed ice
1 large bottle of soda or lemonade

Method:
Mix all ingredients except the last two. Place crushed ice in individual glasses. Add cocktail mixture and top with soda or lemonade.

Tea punch (serves 25)

Ingredients:
6 teapots tea leaves
2 cups boiling water
4 cups cold water
1 cup sugar
1/2 cup lemon juice (undiluted)
3 bottles orange juice
1 bottle red wine
2 bottles soda
3 ice cubes
3 cups mixed fruits or peeled lemon segments

Method:
Prepare tea with boiling water and sugar. Allow to cool for five minutes. Add lemon juice and cold water. In a separate bowl, soak the fruit in wine. At serving time, add the tea to the fruit and wine mixtures as well as the remaining ingredients.



"An extra tang to iced tea."

Thirst-quenchers

Greer Fay Cashman raises her glass.

If you're partial to creme de menthe, try it in an ice cream soda. Put one dessertspoon of creme de menthe in a tall glass. Add a large scoop of vanilla ice cream, mix slightly and pour soda or lemonade over the top. For a creamier drink, use the same ingredients plus a glass of chilled milk. Put the ice cream, liqueur and milk in the blender. When it is smooth, pour into individual glasses, add soda, and if you have a few mint leaves, let them float on the top to add a more piquant flavour.

While you've got the blender out, make some nectar before you put it away. Take one large glass of fresh chilled orange juice, 1 small container of natural yogurt and 1 large fresh peach or 2 plums or 2 apricots, peeled, stoned and quartered. Place all the ingredients in the blender and blend till smooth. The coolest of cool drinks is melting crushed ice. The Italians call it granita. In Israel, it's known as *harud* — which is also the word for hail, hence the origin of the name. Basically, it's flavoured ice, and it lasts a long time if you wait for it to melt. Some people consume it in its frozen form which is quite a shock to the system, with a decidedly cooling effect.

If you want to make something

similar at home, but you want it to be more nutritious, stew your favourite fruit, then rub it through a coarse sieve before you put it in the freezer. If your refrigerator doesn't have an automatic ice crusher, run the edge of an inverted spoon backwards and forwards across the surface of the ice. For quicker results, freeze the mixture in a plastic bag, and once it is frozen, bang it with a meat hammer.

Egg nog and frappes also go down well. You can use either a blender or a cocktail shaker; and if you have neither, an egg beater will also do the trick. For a standard egg nog use four cups of cold milk, 2-3 eggs, 3 tablespoons of powdered sugar or honey, 1 teaspoon of vanilla. Blend, shake or beat them well together. Pour into glasses and sprinkle with nutmeg or cinnamon. For variety, you can add half a cup of fruit juice and/or a jigger of cognac, rum or whisky to the ingredients before shaking them up to a froth.

Frappes are also frothy, but not quite as calorific. Take 1 glass of citrus juice, add 1 small container of yoghurt, 1 egg white and 1 tablespoon of powdered sugar. Place all the ingredients in the blender or cocktail shaker. Blend or shake till smooth. Pour half-way into individual glasses. Top with soda.

Healthy feasting

Lilian Cornfeld watches her holiday weight.

Chicken fat is not so saturated as beef, and when rendered with onions and mixed with an equal quantity of oil, its saturation is greatly reduced, and can be used efficiently in baking and cooking.

In baking, mix margarine or butter with oil. Three-quarters of cup of oil or less replaces a packet of margarine. Reduce the sugar content in cooking and baking. Mix a teaspoon of sugar with three saccharines to sweeten a pot of compote, borach or tzimmes without sacrificing taste.

Cut down on frying. Instead of frying fish, meatballs, etc. cover with tomato juice or vegetable juice, or some white wine. The alcohol evaporates in cooking, leaving just the taste. But avoid sweet wines which are high in calories.

Use white cheese mixed with leben instead of fat cheese with cream in blintzes, lasagne, spaghetti and noodle kugel.

Fruits and vegetables are not only delicious, but have the virtue of cholesterol control; are low in calories and fat and high in nutritive and satisfaction value. But pears and grapes are higher in calories than grapefruit or small apples. Some people sit down and eat half a

kilo of grapes, thinking "They are so healthy"; maybe they are — but in place of some regular foods, not in addition. Twelve grapes is a portion for a diabetic. My bachelor neighbour makes a meal by blending fruits and eating them raw. He uses apples and pears, for a wonderful drink.

Reduce the calories in mayonnaise by blending with leben and herbs. One tablespoon of mayonnaise is over 100 calories. Lemon juice or vinegar with a drop of oil is only 10. Always add fat to your cooked vegetables just before serving. It will give flavour while you use much less. We are great bread eaters, especially of sweet rolls, but a small potato is less fattening and healthier.

Now for gefilte fish: Mix your carp or "kassit" with "bakala" and egg whites; perhaps only one yolk. Cut down on the fried onions.

One of the easiest "daisot" to prepare is made from semolina. Use one cup of semolina to five cups of boiling salted water, seasoned with chopped parsley and soup powder. You can serve this in soup or with meat instead of potatoes. Chilled squares of this "solet" fried in garlic is wonderful with chicken. Add a few tablespoons of this cooked semolina

to cheese blintzes, or vegetables and cheese souffles, to prevent them from falling apart and reduce the number of eggs required.

Chopped liver need not be heavy with oil. If you steam a lot of onions in a teaspoon of oil, you get a good flavour, when added to the chopped liver. Remember, onions are good for your heart; but chopped liver can be made, too, with a little chopped eggplant mixed into it. You hardly know the difference, and health-wise, you are winning.

If you must cook a "cholent" avoid the fat and flour kishke like a pest. Beans and barley are very healthy and have low cholesterol. A few chicken legs will give the cholent flavour.

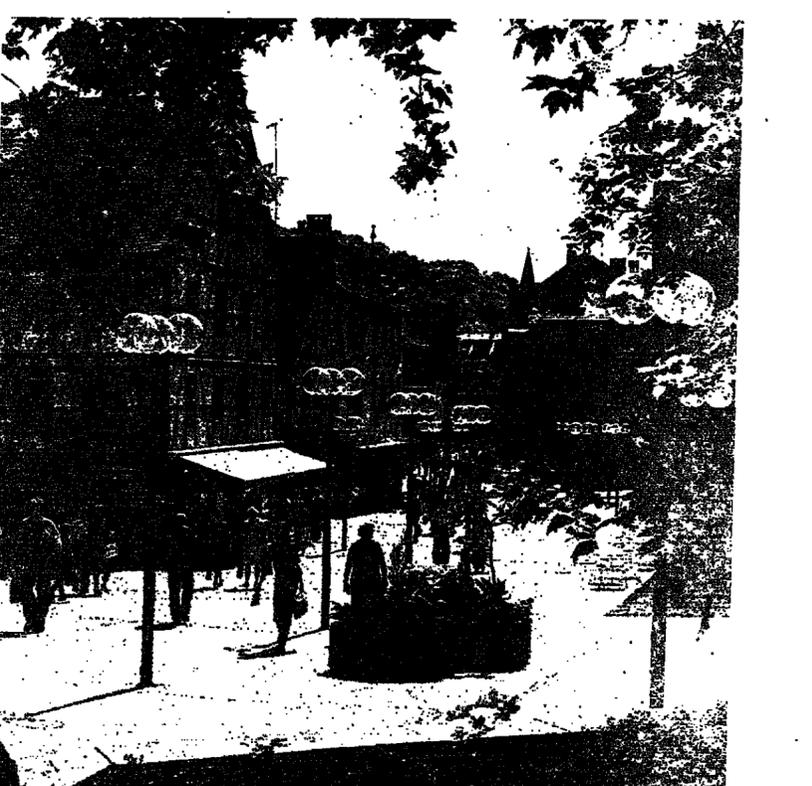
Instead of pancakes, make a soufflé: grate some potatoes, zucchini, onions and eggs and bake in a slightly greased pan.

Varenikes, knishes, burekas can be made with potato dough: Mash four boiled potatoes with half a cup of flour and a teaspoon of baking powder. Season well, roll out and place squares on a greased pan, cover with a tablespoon of cheese or prepared "kusemet" or eggplant or chopped turkey. Pinch up the sides, brush with a little oil and bake.

Deserts: After a heavy meal, fruit is best. But if you must have something with your coffee, let it be a small cookie and not a rich cake.

Today Food is edited by Haim Shapiro and Joanna Yehiel.

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EXHIBITIONS
CERAMICS MUSEUM — Plating in Clay — Rina Peleg. Israel in the Land — From Settlement to Monarchy, finds from the Institute of Archaeology Tel Aviv University, excavations. GLASS MUSEUM — Ancient Jewelry from the Museum's collection. Ennion — a first century Glassmaker. MUSEUM OF ETHNOGRAPHY AND FOLKLORE — Norwegian Stave Churches — Wooden Churches — photographs. KADMAN NUMISMATIC MUSEUM — Ptolemaic Coin Hoard from Tel Michal. Coins of Roman Alexandria. ISRAELI THEATRE MUSEUM, 3 Melchett St., Tel Aviv — History of World Jewish Theatre from beginnings to present time.

MUSEUM OF HISTORY OF TEL AVIV-YAFO, 27 Bialik St., Tel Aviv
Years of Innocence, 1920-1930
photographs by Simon Korban of Tel Aviv.

LASKY PLANETARIUM
Demonstrations (in Hebrew) daily at: 10.00, 11.00, 12.00
Tuesdays also at 19.15.

EXHIBIT OF THE MONTH — MUSEUM OF ETHNOGRAPHY AND FOLKLORE, Etrog Box.
Cocunut with silver inlay, Russia, 19th century

SPECIAL EXHIBIT — MUSEUM OF ANTIQUITIES OF TEL AVIV-YAFO, 10 Mirax Shlomo St., Yafo
Greek dedication inscription inscribed on a stone pillar.
Friday — Sunday, Rosh Hashana, September 21 — 23, 1979, the Museum will be closed.

THREE BOOKS FROM ISRAEL ON FOOD...

ISRAELI COOKING ON A BUDGET
Sybil Zimmermat

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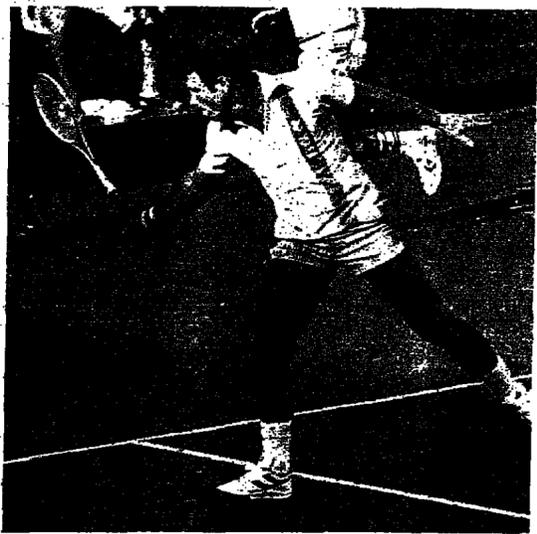
ADDRESS

Beats Monaco 4-1; 3rd round set for March Israel wins Davis Cup 2nd round

By JACK LEON Post Sports Reporter RAMAT HASHARON. — Israel last night completed a 4-1 victory over Monaco here, in their second-round European zone Davis Cup ties for the 1980 competition...

The two Tel Aviv Maccabi players raced to a 6-2, 6-1, 6-0 success against Bernard Ballester and Michel Borfiga in a sadly one-sided contest to register their first doubles victory together after earlier defeats against Holland, Finland and Germany...

Israel champion Glickstein, who had conceded eight games on Thursday in his straight-sets victory over the visitors' champion Ballester, was even more devastating last night as he overpowered hard-hitting baseliner Louis Borfiga 6-3, 6-1, 6-0 in about an hour, with a devastating display of aggressive tennis...



Shlomo Glickstein, Israel's No. 2 racket, displays winning form as he takes both his singles and doubles matches in Davis Cup second round play at Ramat Hasharon yesterday.

Manchester United new leader Nottingham Forest drops top spot in English 1st Division

LONDON. — Nottingham Forest lost their place at the top of the English first division when they crashed 3-1 away to Norwich yesterday. The new leaders are Manchester United, who beat Derby 1-0 at home...

0 home win over Aston Villa. Jerry Murphy scored both goals. But their London neighbours Tottenham did not have such a happy day, tumbling to a 5-2 defeat at Southampton. Tottenham led 2-1 early in the second half but a remarkable four goal burst in 13 minutes destroyed the Londoners...

Netanya Maccabi sets the pace in National League soccer

By PAUL KOHN Post Sports Reporter TEL AVIV. — Netanya Maccabi, with a hat-trick by striker Oded Machness, yesterday set a scorching pace in the National League with a 6-0 victory over newly promoted Ramat Gan Hakokha...

As it turned out, the contest proved very much alive, with Bernard Ballester edging out new recruit Arlosoroff 6-8, 6-4, 6-1, 6-4 in a scintillating all-court encounter which brought constant applause from the nearly 3,000-strong crowd watching the game at the centre's Canada Stadium...

Ramat Amidar Maccabi goalkeeper Shlomo Nordman punches clear a Tel Aviv Hapoel attack as the pale-shirted Ramat Amidar defenders look on. Tel Aviv Hapoel won 1-0.

Irish Rugby Union OKs tour by S. African team

DUBLIN (AP). — Ireland's Rugby Football Union on Friday night approved a tour by the multi-racial South African team despite government pressure to cancel the visit on the grounds it encourages apartheid...

Cohen plays in his first game

By HYAM CORNEY Jerusalem Post Correspondent LONDON. — Avi Cohen made football history yesterday when he became the first Israeli to play in the English football league...

Soccer results

Table with columns for English League (First Division, Second Division), Standings, and various team names and scores.

Table titled 'Soccer results' showing National League and Second Division matches with team names and scores.

India leads Aussies in cricket test MADRAS. — The first cricket test between India and Australia looked headed for a draw here yesterday with the visitors at 98 for one in their second innings and only five-and-a-half hours of play left for today...

U.S. baseball Baltimore's lead increases as Singleton slams 34th homer

NEW YORK (AP). — Ken Singleton hit his 34th home run and drove in three runs, leading the Baltimore Orioles to a 5-3 victory over the Boston Red Sox on Friday night...

Berkowitz to stay, play for Maccabi

Post Sports Reporter TEL AVIV. — Israel and Tel Aviv Maccabi basketball star Mickey Berkowitz will continue to play for Tel Aviv Maccabi in the coming season, after it was earlier thought likely that he would play professionally in the U.S...

Galindez stripped of light-heavyweight title

BUENOS AIRES (AP). — The World Boxing Association has stripped Victor Galindez of his light-heavyweight boxing title for allegedly breaking a contract to defend it, a WBA official said on Friday...

Grandfather becomes oldest channel swimmer

DOVER (AP). — James "Doc" Councilman, 58-year-old swimming coach at America's Indiana University, became the oldest person ever to swim the English Channel on Friday when he reached shore in France after a gruelling 13 1/2-hour swim from England...

Advertisement for ISRAEL GENERAL BANK LTD. featuring the bank logo, contact information for the head office and Tel Aviv branch, and details about an annual prize award.

Advertisement for 'קרן מקפת' (The Comprehensive Fund) featuring a large logo, Hebrew text, and English text describing the fund's services and contact information.

Advertisement for THE BANK OF ISRAEL featuring the bank logo, details about a memorial evening for David Horowitz, and information about a 50% discount on car hire.

An Rath Editor and Managing Director

THE JERUSALEM POST

Erwin Frankel Editor

Founded in 1932 by the late GERSON AGRON, who was Editor until 1955...

Inflation: out of control

NOTHING INFLATES like inflation. The double digit inflation that was engineered by the previous government...

Today, the problem of inflation is a political rather than an economic one. The mechanisms for fighting inflation, even the wildly spiralling type that has befallen Israel, are known.

Settlement liability

SUPREME COURT JUSTICE Witkon hit the nail on the head when he expressed his doubts, in the hearings in the Eilon Moreh lands case...

"IF THE PRESENT anarchy in domestic affairs is not halted soon, this government will not survive until the 1981 elections..."

The fighting Liberals

Menahem Savidor, MK, tells Post reporter SARAH HONIG why his group of Liberal MKs is rebelling against the party establishment.

Along with former deputy finance minister Yeheskel Flomin, Moshe Maron and Yitzhak Berman, Savidor had become one of the most outspoken rebels against the Liberal Party establishment...

A viable alternative either. "It is not any more attractive to the public. Re-electing Labour would be like appointing a bankrupt to be his debt collector..."

WHY, in his opinion, is the government incapable of functioning properly? Savidor was never one for mincing his words.

leadership stamina to withstand pressure. They seem to forget that they are engaged in the real big-time game, and not in the miniature machinations and trade-offs of party politics.

THOUGH HE IS more careful when discussing Prime Minister Begin, Savidor does not really spare him either.

He was not one of the upstart technocrats whose intellectual range begins and ends with the Kadourie agricultural school or the Ben Shimon Youth Village.

"Given the state of the economy, he is too optimistic," he says. "He must assert his leadership and tell the people candidly what our situation is..."

stance, do they really need their Aviy offices?

SAVIDOR IS convinced that if the salaries of superfluous civil servants up to the age of 45 were paid while they were trained for something more useful...

"Economics is not Begin's thing and he is not interested in it. And as for his ministers, they have not yet realized that in a democracy, a public official who has failed for any reason whatever must draw the only conclusion and go. With us the failures stay on..."

He repeats his warning that the 90-day reprieve granted over six weeks ago by the Liberal Central Committee to start getting the economy in shape, will not be extended.

This is a threat the Likud can ill-afford to ignore, given the fact that it has already lost two MKs to Bnei Menachem and Moshe Shamir.

A revolt by the fighting Liberals at this juncture, with cooperation from other Likud quarters, could well be disastrous for the government.

ISRAEL'S ABSOLUTE, and suicidal, dependence on Western consumer society, and especially on the U.S., is considered by many the only viable policy.

The American political system is crumbling. It is not the majority that rules the country, but other political minorities whose role may be decisive in the shaky political balance.

The U.S. is still the economic leader of the world since the colossus of American industry, which devours a major part of the world's resources, is able to supply the world with cars, arms, thrillers, etc., and is able to supply credit and food.

One of the most important reasons for the political weakness of the U.S. abroad is the Vietnam syndrome, which has developed to the level of psychosis.

CURRENT AMERICAN foreign policy, and certainly Middle East policy, is that of an ailing sybarite, whose only aim is to supply himself with sufficient natural resources to maintain his wasteful way of life.

The old American tiger dares to show his claws only to the West's "bad boys," like South Africa or Chile.

A dangerous policy

MIKHAIL AGURSKY warns against Israel relying on the U.S. as its sole ally since America is a seriously weakened superpower.

Chile. Simultaneously, he appeases almost every aggressor, as it did when praising the Cubans for their "constructive" role in Africa.

The U.S. freely chose the role of superpower with global ambitions. But while the U.S. pretends to be a superpower, it doesn't take the concomitant responsibility for its actions.

In these conditions of push-pull American-Soviet rivalry, to have the unfaithful and politically weak U.S. as one's exclusive ally is simply foolish.

THE U.S. gave up on John Kennedy's call for that nation to be a guardian of world freedom. Instead, it decided to be a guardian of the world's natural resources, but even that it can't manage.

can entrust his destiny to an unwieldy political machine when his life may be decided in hours?

Every ally of America suffers from being one in proportion to the strength of the alliance. Friendship with the U.S. is interpreted as a choice made in a world polarized into two camps.

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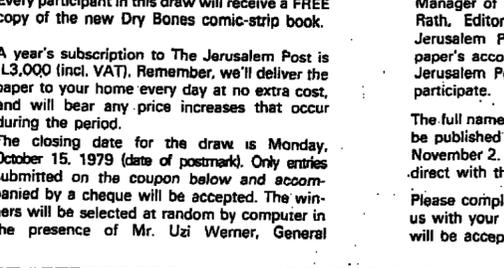
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Sharon, Herzliya, Gahal Kinnereth, Tiberias

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READERS' LETTERS

THE REAL QUESTION

To the Editor of The Jerusalem Post Sir, - There are a number of cynics in Israel and in the United States who are concerned that Sadat's peace overture is merely a ploy to get back the "captured territories" without war.

SAVING PETROL

To the Editor of The Jerusalem Post Sir, - It has been suggested to close petrol stations in Israel over the weekends in order to save petrol.

Some might say that Sadat's visit with his family in tow was clever public relations - a "family outing" with no political significance.

COBIE DEK (21), of Stormhoek 66, 3197 TK Hoogvliet RT, Holland, would like to correspond with young Israelis as she is studying Hebrew.

Read Daily Herald Tribune Published with the New York Times and The Washington Post sole distributor Steimatzky's

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Vertical text on the far right edge of the page, including 'Wary on SU', 'wait', 'shdoo', 'up an', 'milies', 'to', 'AGE 6', 'AND SEE', 'HOW YOU', 'AN WIN', 'FREE', 'WEEKEND FOR TWO'.